

Soup 15
Lobster Bisque

Salads

House 10

*Mixed greens, cucumbers, carrots,
tomatoes, croutons, honey poppy seed dressing.*

Strawberry Salad 10

Toasted almonds, red onion, baby spinach, frisee, strawberries, Maytag blue cheese, honey balsamic vinaigrette

Mango Salad 10

Butter lettuce, baby arugula, cashews, mangos, blue berries, black berries, blue berry vinaigrette, and goat cheese

Brunch Items:

Buckwheat Pancakes 18

Stack of buckwheat pancakes with Fresh Strawberry, whip cream eggs, slab bacon, maple syrup

Eggs Benedict Rolls 18

Cinnamon English muffin, Canadian bacon, eggs, hollandaise sauce, and hash browns

Small Plates:

Sicilian Calamari 18

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese

Louisiana Crab Cakes 20

Two 3oz Crab Cakes with Louisiana remoulade, mixed greens, and chili oil

Korean Beef Short Rib 22

Korean Braised beef short rib served over stir fried noodles

Pork Dumplings 20

Pork Dumpling with pickled ginger, soy sauce, wasabi, and chili crisp

Entrees:

Shrimp Tagliatelle 32

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run feta cheese

Filet Mignon 50

Grilled Certified Angus Beef tenderloin, mashed potatoes, sautéed asparagus, cabernet sauce, and beer battered onion rings

Pork Chop 38

16oz Pomegranate glazed porkchop with a cheddar cheese croquette, and grilled carrots

Skillet Seared Duck 39

Skillet seared duck breast with scallion potato cakes, sautéed mushrooms, asparagus, and finished with a duck demi

Chicken and Waffles 28

Free range fired chicken with orange saffron Belgian waffle, grilled carrots, and finished with an herb pan sauce

Rack of Lamb 48

Herb crusted rack of lamb with fingerling potatoes, tempura battered asparagus, and finished with a rosemary lamb sauce

Chicken Thai Noodles 22

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint

Lobster Chervil 48

Whole pan roasted shelled lobster, cooked in a cognac sauce, served with tempura asparagus, oyster mushrooms and gnocchi.